

# MENU

*\$7 Happy Hour (HH)*  
Monday - Saturday 4-7pm

## Lighter Options

**\*Seared Ahi Tuna** Blackened Ahi Tuna, Served with House Aioli Dressing 10  
Upgrade to a salad \$2

**Chicken Lettuce Wraps** Sautéed with Red Bell Pepper, Red Onion & Poblano Peppers, in an Asian Style Sauce, & topped with Almonds & Sesame Seeds. Served in Lettuce Cups 12

**Caprese Lettuce Wraps** Hand-made Mozzarella, Tomatoes & Basil Pesto, Balsamic Vinegar drizzle & served in Lettuce Cups 10 Add Chicken 4

**Tomato Bruschetta** House made Bruschetta served with crostini's 9HH

**Goat Cheese Salad** Fresh Spring Mix, dried Cranberries, Candied Walnuts, Apples, Goat Cheese tossed in Balsamic dressing and topped with our fried Goat Cheese Bites 12  
Add Chicken 4

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## Tapas

**Spinach Dip** Served with Wonton Crisps 12

**C & C Board** House Selection of Artisan Cheeses & Cured Meats 16  
Extra serving of Honey Pepper Bacon \$4

**Crab Cake Bites** Bite size Blue Crab Cakes served with a tangy Creole Dijonnaise 15

**Cajun Shrimp & Grits** Sautéed Shrimp over Chevre Grits, with Red Pepper Butter 12HH

**Fried Goat Cheese Bites** Panko Crusted & served with Blueberry Apricot Sauce 9HH

**Calamari** Flash fried Calamari served Traditional with Marinara OR  
tossed in Thai Sweet Chili sauce with Pepperoncini & Red Bell Peppers 9HH

### Wings or Tenders

Sauce Options: Honey Sriracha, Buffalo, House BBQ, Garlic Parmesan, or Tuscan Dry Rub  
A Mixture of Drum and Wingettes or breaded Chicken Tenders.  
Served with Hand Cut Fries or Sweet Potato Fries 12HH

**Beef Tacos** Shredded Lettuce, Smoked Cheddar Cheese and Tomato Bruschetta in crunchy Taco Shells 12

**Thunder Shrimp** Battered, flash fried & tossed in our House Aioli 12  
Upgrade into Tacos 14

**Hawaiian Chicken Sliders** Grilled Chicken, Bacon, Provolone Cheese, lightly charred Pineapple, Lettuce, Tomato, & House Chutney 12

**TWL Sliders** Beef Patty, Fully Dressed, Smoked Cheddar & Bacon.  
Served with your choice of Mayo or Mustard 15

**Fries** Hand Cut or Sweet Potato Fries 4

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## Desserts

### Turtle Cheesecake Tacos

House made Turtle Cheesecake Whip in crispy Wonton Shells. Topped with Chocolate Sauce, Caramel Sauce, & Candied Walnuts 7

\*Can be made Gluten Free

### Cookies & Irish Cream Cake

Deliciously rich Cookies and Cream Cake made with Irish Cream Liqueur. Topped with Irish Cream icing, Cookie Crumbles and White Chocolate Sauce 6

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Some items can be made Gluten Free. Please notify your server when ordering Gluten Free.  
We are a scratch kitchen and cannot guarantee food has not come in contact with allergens.  
We do not have a dedicated Fryer.

# | Be In The Know |

## *January Events*

### Fun in February!

Annual Valentine's Day  
Wine Dinner

AND

Girl Scout Cookies  
&  
Wine

*\*Details coming soon..... Don't miss out*

### Italian Wine Tasting

Wednesday, January 9th, 6:30pm - \$12/pp

\*Reservation Required

### Wine & Cheese Pairing Class

Thursday, January 24th, 6:30pm - \$35/pp

Formal pairing class featuring:  
Angeline wines and our favorite cheeses with  
accompaniments

\*Reservation Required

### Saber & Sip

Join us for our New Year, New You Class!

Come learn a new skill

Tuesday, January 29th, 6:30pm

\$70/pp or \$95/couple

We'll teach you how to saber Champagne!

& you get to keep your saber!

\*Reservations Required

### *Join us for our Daily Features*

***Mule Monday*** - Ginger Plum or Regular Mule \$4

***Tulsa Tuesday*** - Let's support our City!

The Golden Driller 16oz. Can \$5

Two Palms Vodka \$5

***Wine Down Wednesday***

ALL Stonehill wines are \$4ea.

Old Vine Zinfandel & Weekly Rotating Red \$6ea.

***Therapeutic Thursday*** - TX is your RX!

Tito's and Deep Eddy Vodka \$5

***Friday Night Flights*** - Red or White Flight \$12

White Flight: Tintero Moscato, Kim Crawford

Sauvignon Blanc & Angeline Chardonnay

Red Flight: Angeline Pinot Noir, Canyon Road

Pinot Noir & La Crema Pinot Noir

***Sensual Saturday*** - Don't Worry, Be Happy!

Happy hour on HH food from 4-7pm

***\$6 Well and House Wine***

\*For more details, please ask your server or bartender

### *Friday Bands \*Cover Bands*

Jan 4th - Lost Dogs

Jan 11th - Michele Warren

Jan 18th - TBA

Jan 25th - Doctors Orders

### *Saturday Bands \*Easy Listening, Blues, Jazz*

Jan 5th - Mike Herndon

Jan 12th - The Feelers

Jan 19th - TBA

Jan 26th - Jim Tate

To Make Reservations for an Event

Or

Join our Email List

Please See The Bartender